

NEW IDAHO FOOD CODE RULES (PROPOSED)

Current—UNICODE
(May change if new rules are adopted)



South Central District Health
Keeping your family & community healthy

- | | |
|-----------------------------------|-----------------------|
| Cold-holding temperature: | 41°F |
| Hot-holding temperature: | 135°F |
| ➤ <i>Cooking temperature for:</i> | |
| ➤ Pork | 145°F |
| ➤ Microwaved raw animal foods | 165°F |
| ➤ Rare roast pork or ham | 130°F
for 121 min. |
| ➤ Plant foods to be held hot | 135°F |
| ➤ Ratites (ostriches, emus) | 155°F |

Serving raw or undercooked animal food:

- OK if consumer is advised that there is an increased risk to health in eating raw or undercooked food.

Food Safety training:

- Person in charge shall be designated by license holder and is required to be present during all hours of food preparation and service.

Manager training:

- Certified Food Safety Manager.
- Or, no critical violations or, ability to answer specific questions on food safety.
- Or, completion of updated Idaho Food Safety and Sanitation Course, or other approved course.

Employee training:

- Person in charge shall ensure that employees are trained in food safety as it relates to their assigned duties.
- No artificial fingernails when working with food unless gloves are worn.
- No sponges to be used on food contact surfaces.

- | | |
|---|---------------------|
| Cold-holding temperature: | 45°F |
| Hot-holding temperature: | 140°F |
| ➤ <i>Cooking temperature for:</i> | |
| ➤ Pork | 155°F |
| ➤ Microwaved raw animal foods | +25°F over required |
| ➤ Roast beef or corned beef only | 130°F |
| ➤ No requirement for plant food cooking temp | |
| ➤ No specific cooking temperature for ratites | |

Serving raw or undercooked animal food:

- OK if requested by consumer; no consumer advisory required.

Food Safety training:

- Each food establishment shall employ at least one supervisor trained in food safety (no requirement to be present).

Manager training:

- Any course approved by the State.

Employee training:

- License holder shall see that employees are trained in food safety according to the worker's responsibilities.
- No mention of artificial fingernails.
- No mention of sponges.



South Central District Health
1020 Washington St N, Twin Falls, ID 83301-3156

Partnerships for Healthy Communities in Blaine, Camas,
Cassia, Gooding, Jerome, Lincoln, Minidoka,
and Twin Falls Counties

Food News

2004—05

**Building on Knowledge
Spread the Word
Not Disease**



Inside:

- Schedule for food safety classes
- Idaho food safety regulations being revised
- Inspection results on our website

NEW

Food Safety Class Schedule—2005



Check your calendars and plan to train employees in one of the scheduled classes.

All classes are \$12 per person. Please call your local district office to preregister. Payment is non-refundable, and class sizes are limited (you may bring snacks).

District Offices:

Twin Falls Office

1020 Washington St. N.
Twin Falls, ID 83301-3156
208-734-5900
Melody Bowyer

Bellevue Office

117 E. Ash St.
Bellevue, ID 83313
208-788-4335
Mark Kralej

Burley Office

2311 Parke Ave. E., Unit 4, Suite 4
Burley, ID 83318
208-678-8221
Heidi Cranney

TWIN FALLS OFFICE

DATE	TIME
Jan. 18	8am-12pm
Feb. 15	1-5pm
Mar. 15	8am - 12pm
April 19	5-9pm
May 17	8am - 12pm
June 21	5-9pm
July 19	8am-12pm
Aug. 16	5-9pm
Sept. 20	1-5pm
Oct. 18	8am-12pm
Nov. 15	1-5pm
Dec. 20	8am-12pm

BELLEVUE OFFICE

Feb. 14	2-5pm
April 18	9am - 12pm
June 20	2-5pm
Aug. 15	9am - 12pm
Oct. 17	2-5pm
Dec. 12	9am - 12pm

BURLEY OFFICE

Jan. 6	1-5pm
Mar. 10	1-5pm
May 12	1-5pm
July 14	1-5pm
Sept. 8	1-5pm
Nov. 10	1-5pm

Additional classes may be arranged with a minimum of 10 people. Pre-payment is required for additional classes.

Establishment Inspections Now on Website

Beginning in November 2004, we started publishing food inspection results on our website. You can access that information at:
www.phd5.idaho.gov/environment/food.html

New Proposed Idaho Food Code

The State of Idaho's Food Protection Program is proposing an update to the food safety regulations that apply to food establishments throughout the state. The rewritten rules will adopt by reference the 2001 Food Code and can be viewed and downloaded using the following instructions:

- Access the Department of Health & Welfare web page at:
<http://www.healthandwelfare.idaho.gov>
- In the box on the left, click on "Health."
- On the next page, in the box on the left, click on "Food Protection."
- On the next page, under the paragraph labeled "Food Safety and Sanitation Information," click on the link for "Food Safety."
- On the next page, click the link that says "here" to view the proposed rules.

The rules went before the State Board of Health on November 4 and were approved. They will be sent to the legislature for approval during the 2005 session. It is anticipated that they will go into effect by July 2005.

Partial lists comparing the existing UNICODE to the proposed new Idaho Food Code Rules are located on the next page. A copy of the new rules will be provided to each food establishment when the rules are officially adopted.